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 **HOUSTON COUNTY FAIR & YOUTH LIVESTOCK SHOW**

 **P R O J E C T F O R M I N S T R U C T I O N S**

 **H O M E & G A R D E N D I V I S I O N**

**PLEASE NOTE:**

1. **Baked Goods and Canned Goods entries ONLY**:
2. The Project Form with legible recipe/process must be submitted via email to hcfahg01@gmail.com no later than (2) two weeks prior to check-in. **AND**
3. A physical copy is required at check-in.

(3) Canned Goods must indicate:

(a) amount of head space in recipe and

(b) have canning date on the jar.

1. **Woodworking** does not require an online entry. Bring the complete Project Form for check in.

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 **P R O J E C T F O R M**

 **H O M E & G A R D E N D I V I S I O N**

**Exhibitor Name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Phone:**  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Email:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**School/Club:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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**E X H I B I T S T I C K E R**

**Division name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Class #:\_\_\_\_\_Description:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (Example: Food Class #3 Cookies)**

**Age Group:**

 **\_\_\_\_Junior (Grades 3-8) \_\_\_ Senior (Grades 9-12) \_\_\_\_ Adults**

**Title or Name of Project: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Materials or Ingredient/s list (Art and Photography indicate media used)**

**Technical Procedure/Recipe (Steps taken and technique/process to create project only; no background information, history, or story.)**